

[54] **NON-PROTEIN, HIGH STABILITY FAT EMULSION COMPOSITION AND METHOD OF PRODUCTION**

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[58] Field of Search ..... **426/98, 103, 60, 602, 426/613**

[56] **References Cited**

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[57] **ABSTRACT**

There is provided a protein-free and low sodium high stability fat emulsion which comprises on a solid basis, 10 to 75% of an edible fat having an average particle size of 4 microns or less, 0.1 to 3% of an emulsifier, 8 to 20% (based on the fat) of an edible hydrated, substantially undextrinized, lipophilic starch in submicroscopic particle size, and the remainder of the solids being principally a filler. The emulsion may be either a water emulsion or a dry powdered emulsion. The emulsion is prepared by mixing the fat, emulsifier, starch and filler in water. The mixture is cooked at an elevated temperature if the starch has not been previously cooked to hydrate starch. The mixture is sheared such that the fat is divided into an average particle size of 4 microns or less and the starch is dispersed in submicroscopic form. The sheared mixture is then dried to a moisture content of 7% or less. The starch may be dispersed to the submicroscopic particle size either prior to or during the process.

**25 Claims, No Drawings**